

## Sesame Green Beans

### Side Dish-Vegetable

### HACCP Process #2- Same Day Service

### Serving Size 3/4 cup

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Green Beans, flavrpac	15 lb		30 lb		1. Blance green beans in boiling water, just until water comes back to a boil. 2. Combine oils, salt and seeds together in a bowl. 3. Drain beans really well and place into 2 large hotel pans. Divide oil-seed mixture between the 2 pans and toss well to coat.  CCP: Hot hold for service at 135° F or above. Note: Boil beans within 1 hour of service- they tend to overheat and turn grey after 1 hour.
Sesame oil, toasted		1 Tbsp + 2 1/4 tsp		3 1/2 Tbsp	
Olive oil		1 Tbsp + 2 1/4 tsp		3 1/2 Tbsp	
Sea Salt		1 Tbsp		2 Tbsp	
Sesame seeds, toasted		1 Tbsp + 2 1/4 tsp		3 1/2 Tbsp	

From Washington State Schools "Scratch Cooking" Recipe Book

Serving Sizes	Contribution
K-8 3/4 Cup 9-12 1 Cup	3/4 cup = 3/4 c other veg      1 cup = 1 cup other veg